

Application No.: 10/727,292

Docket No.: JCLA12308

In The Claims:

1. (currently amended) A method for producing a composition containing soluble isoflavones, comprising:

preparing a soybean extract liquid that has a pH value adjusted to 2-7 and a temperature adjusted to 0-17°C; and

removing insoluble materials from the soybean extract liquid and collecting the remaining soybean extract liquid to obtain a composition containing soluble isoflavones.

2. (original) The method of claim 1, wherein an amount of isoflavones is 0.2-20wt%, a crude protein content is 30wt% or less, and a lipid content is 4wt% or less in total solid content of the soybean extract liquid.

3. (original) The method of claim 1, wherein preparing the soybean extract liquid comprises a process of adjusting the pH value of the soybean extract liquid to 5.5-7 without a protease treatment.

4. (original) The method of claim 2, wherein preparing the soybean extract liquid comprises a process of adjusting the pH value of the soybean extract liquid to 5.5-7 without a protease treatment.

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5. (original) The method of claim 1, wherein preparing the soybean extract liquid comprises:

a process of adjusting the pH value of the soybean extract liquid to satisfy the equation " $2 \leq \text{pH} < 5.5$ "; and

a process of treating the soybean extract liquid with a protease.

6. (original) The method of claim 2, wherein preparing the soybean extract liquid comprises:

a process of adjusting the pH value of the soybean extract liquid to satisfy the equation " $2 \leq \text{pH} < 5.5$ "; and

a process of treating the soybean extract liquid with a protease.